GASTROBACK®

Operating Instructions

Design Mincer Plus

Art.-No. 41403 Design Mincer Plus

Read all provided instructions before first use!
Model and attachments are subject to change!
For domestic use only!

Carefully read all provided instructions before you start running the appliance and pay attention to the warnings mentioned in these instructions.

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Dear Customer!

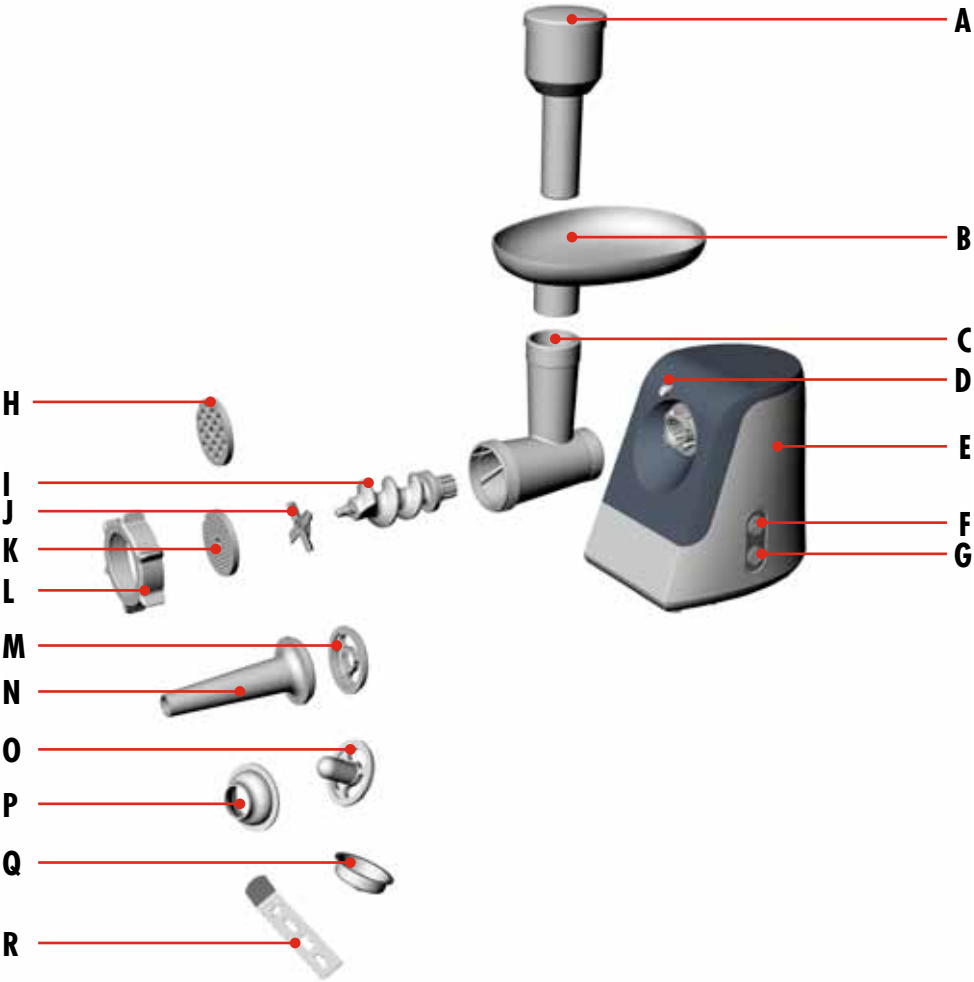
Congratulations! A variety of new possibilities for delicious meals comes with your new mincer; even for vegetarian dishes. Effortless you mince and mix the ingredients for meatballs, vegetable burgers and minced meat. With great refinement you can prepare your own sausage specialities, or fillings for ravioli or tortellini—always really fresh!

These instructions for use will inform you about the various functions and features which makes it easy to take pleasure in your new mincer.

We hope that you will enjoy your new mincer.

Your Gastroback GmbH

Knowing Your Design Mincer Plus



A Pusher
B Tray
C Cutter housing
D Release button
E Motor housing
F Reverse button (REV)
G ON/OFF button

Tools - accessories:

H Coarse grinding disc
I Worm
J Cutter blade
K Fine grinding disc
L Screw ring
M Separator disc
N Sausage horn
O Plastic finger
P Cone
Q Cookie attachment
R Cookie former

Important safeguards

Carefully read all instructions before operating this appliance, and save for further reference. Do not attempt to use this appliance for any other than the intended use, described in these instructions. Any other use, especially misuse, can cause severe injuries or damage by electric shock, moving parts, heat or fire.

Any operation, repair and technical maintenance of the appliance or any part of it other than described in these instructions may only be performed at an authorised service centre. Please contact your vendor.

• This appliance is for household use only, and not intended for use in moving vehicles or boats. Do not operate or store the appliance in humid or wet areas or outdoors. Any use of accessories, attachments or spare parts not recommended by the manufacturer may result in damage and/or injuries to persons.

• Check the entire appliance regularly for proper operation—especially the power cord. Do not operate the appliance, when the appliance or any part of it is likely to be damaged, to avoid risk of fire, electric shock or any other damage and/or injuries to persons. The appliance is likely to be damaged if the appliance has been subject to inadmissible strain (e.g. overheating, mechanical or electric shock), or if there are any cracks, excessively frayed or melted parts, or distortions, or if the appliance is not working properly. In this case, immediately unplug the appliance and return the entire appliance (including all parts and accessories) to an authorised service centre for examination and repair.

• During operation keep the appliance in an appropriate distance of at least 10 cm on each side and 50 cm in front and above to furniture, walls, boards, curtains, and any delicate objects. Before operation, always ensure that the appliance is assembled properly and completely. Solely use the appliance for processing edible food. Immediately unplug the appliance, if there is any kind of malfunction or problem (e.g. the motor gets stuck, overheating).

• Operate the appliance on a well accessible, stable, level, dry, water-resistant and suitable large table or counter. Always keep the appliance and the table or counter clean and dry, and wipe off spilled liquids immediately. Do not place any clothes or tissue or other objects under or on the appliance during operation, to avoid risk of fire, electric shock and overheating. Do not place the appliance over a power cord, or near the edge of the table or counter, or on wet or inclined surfaces, or where it can fall.

• This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children must be supervised to ensure that they do not play with the appliance or any parts of the appliance or the packaging. Always keep the appliance where it is dry and clean and where young children cannot reach it. Do not leave the appliance unattended, when it is in reach of young children or when the appliance is connected to the power supply. Do not place any hard and/or heavy objects on the appliance or any part of it. Take care that no one will pull the appliance by the power cord.

• Do not use any hard, sharp or edged objects (e.g. knives, forks) with the appliance. Only use the provided pusher for feeding food into the feed tube. Do not handle the appliance or any part of it with violence.

• Do not let the motor work continuously for more than 3 minutes. Always use only one matching set of tools to avoid damage. (See: ›Knowing Your Design Mincer Plus‹) For mincing,

always use only one of the provided grinding discs. Do not process bones, nuts, frozen foods or any other hard items.

• Do not place the appliance or any part of it on or near hot surfaces (e.g. burner, heater or oven). Do not use any parts or tools of the appliance with any other device.

• Do not attempt to grind bones, nuts or other hard items.

• Do not grasp in the gear hole of the motor housing, with the appliance connected to the power supply.

• Do not leave the appliance unattended during operation. Always switch off (ON/OFF button) at first, then unplug the appliance, and wait until the motor comes to a standstill, before moving, or cleaning, or assembling or disassembling any parts, or when the appliance is not in use.

• Do not press the reverse button before the motor has completely come to a standstill.

• Always grasp the motor housing at both sides near the bottom for moving or lifting. Do not hold the appliance at the tray or cutter housing, for moving the appliance.

• Do not use any abrasive cleaners, cleaning pads (e.g. metal scouring pads), or any corrosive chemicals (e.g. bleach) for cleaning. Do not immerse the motor housing or power cord in water or any other liquid. Do not spill or drip any liquids on the motor housing, or on the power cord to avoid risk of fire and electric shock. Do not pour any liquids in the feed tube with the cutter housing connected to the motor housing! When liquids are spilled in the motor housing, immediately unplug the appliance, switch off the appliance completely (ON/OFF button), and wait for the appliance to cool down. Thereafter, clean and dry the appliance thoroughly. (See: ›Care and Cleaning‹)

• **Do not place the appliance or any of its parts or tools in an automatic dishwasher.**

• Do not leave any food dry on the appliance. Always clean the appliance after each use to prevent a build-up of baked-on foods (see: ›Care and Cleaning‹). Always keep the appliance and the tools clean.

Important safeguards for electrical appliances

The appliance is driven electrically. Place the appliance near a suitable wall power socket to connect the appliance directly to a protected mains power supply with protective conductor (earth/ground) connected properly. Ensure that the voltage rating of your mains power supply corresponds to the voltage requirements of the appliance (220-240 V, 50/60 Hz, AC, rated for at least 8 A). The installation of a residual current operated circuit breaker (r.c.c.b.) with a maximum rated residual operating current of 30 mA in the supplying electrical circuit is strongly recommended. If in doubt, contact your electrician for further information.

In various foreign countries, the specifications for power supplies are subject to incompatible norms. Therefore it is possible that power supplies in foreign countries do not meet the requirements for safe operation of the appliance. Thus, before operating the appliance abroad, ensure that safe operation is possible.

• Do not to use any extension cords or multi socket outlets.

• Always handle the power cord with care. Always completely unwind the power cord before use. Do not place the appliance on the power cord. The power cord may never be knotted, twisted, pulled, strained or squeezed. Do not let the plug or power cord hang over

the edge of the table or counter. The power cord may not touch hot surfaces. Ensure that no one will pull the appliance by the power cord. Take care not to entangle in the power cord. Always grasp the plug to disconnect the power cord. Do not touch the power plug with wet hands when the appliance is connected to the power supply.

• Do not place or immerse the motor housing or the power cord in water or any other liquid. Do not spill or drip any liquids on the power cord or exterior of the motor housing. When liquids are spilled on the motor housing or power cord, immediately unplug and switch off (ON/OFF button and power switch) the appliance.

Moving parts – risks of injuries

The mincer is suited for finely chopping food. Thus, moving parts of the appliance can cause severe injuries, when used contrary to these instructions.

• Do not insert your hands, hair, clothes, brushes, or other foreign objects (e.g. bones, stalks of vegetables, cooking utensils) in the feed tube of the appliance or in the outlet of the cutter housing, when the appliance is connected to the power supply. Before connecting the appliance to the power supply, always ensure that there are no foreign objects in the feed tube or cutter housing, and the appliance is assembled completely and correctly. Only use the provided pusher to push down the ingredients. Do not push with violence, to avoid that the mincer gets blocked.

• The edges of the cutter blade are very sharp. Ensure not to get injured when handling the cutter blade.

• Do not hold your face over the feed tube, while the motor is agitating, because splinters could escape from the feed tube, if you failed to see small pieces of bones or other hard parts (e.g. stalks, hard seeds, stones) while preparing the foods. Do not push the food with your hands down the feed tube, or poke in the feed tube!

Technical specifications

Model:	Art. No. 41403 Design Mincer Plus
Power supply:	220-240 V AC, 50/60 Hz
Power consumption:	350 W (max locked motor power 1,500 W)
Length of power cord:	approx. 1.2 m
Weight:	approx. 3.15 kg
Dimensions: (width x depth x height)	approx. 220 x 186 x 377 mm

Before first use

WARNING: DO NOT let young children play with the appliance, or any part of it, or the packaging!

1. Unpack the appliance and all accessories carefully and check that no parts are damaged or missing.

Tip: The pusher is hollow, and some tools may be stored in its interior. Remove the cover of the pusher (just lift it) and take out the tools.

2. Carefully remove all shipping materials and promotional materials, but do not remove any warning labels or the model label. Especially ensure that there are no foreign objects (e.g. packaging) in the interior of the appliance.

WARNING! Always switch off completely (ON/OFF button) and unplug the appliance, before cleaning. Do not immerse the motor housing or power cord in water or other liquids or spill any liquids on the motor housing or power cord. Do not place the appliance or any parts of it in an automatic dishwasher.

3. Before first use and after a longer period of storage, clean the appliance and all tools. (See: ›Care and Cleaning‹)

Properties of your Design Mincer Plus

CAUTION: Do not operate the appliance continuously for more than 3 minutes. If you wish to process larger amounts of food, always make brakes in between times, switching the appliance off to avoid overheating.

The appliance is not suited for grinding very hard, very fibrous, or watery foods. Cook hard vegetables (e.g. carrots) and leave to drain, and/or cut to small pieces, before processing with the mincer. Do not process extremely watery foods (e.g. some fruits). Otherwise, juice could run into the gear hole of the motor housing and cause damage to the motor.

Power switch / overheat protection

The appliance is equipped with a separate power switch for switching off the appliance completely. The power switch is located at the bottom of the appliance.

With the power switch on and the appliance connected to the power supply, the indicators of the operating buttons on top of the motor housing (ON/OFF and REV) illuminate blue.

This appliance is equipped with an overheat protection that will automatically shut off the appliance in case of overheating.

If your appliance suddenly stops running:

1. Immediately unplug the appliance.

2. Let the appliance cool down for 60 minutes.

3. Connect the appliance to the power outlet.

4. Press the ON/OFF button to switch the appliance off.

5. Press the power switch to turn on the appliance again.

6. Now you can turn on the appliance with the ON/OFF button.

Please contact you dealer of an authorized service centre if the overheat protection is activated too often.

The buttons ON/OFF and REVERSE

Using the operating buttons ON/OFF and REVERSE you switch the motor on and off.

For processing your food, generally use the normal forward operation, controlled via the ON/OFF button.

The indicator of this button illuminates blue, when the appliance is connected to the power supply and switched on via the power switch. After pressing the button the motor starts working immediately. The worm shaft moves the foods to the outlet of the cutter housing.

Do not let the motor work continuously for more than 3 minutes. Usually, during this time, you have processed a tablet full of meat. Thereafter, switch off the motor for 15 minutes to let the motor cool down. It is a good idea to use this time for preparing the next portion.

Reverse operation is only intended for loosening blocked foods in the worm shaft (see: ›Clearing a blocking—reverse operation‹).

Tools

The appliance is provided with four sets of tools:

- Cutter blade and two grinding discs—for mincing and mixing
- Separator disc and sausage horn—for filling sausage skins with minced meat
- Plastic finger and cone—for making special meat pâté / kebbe
- Cookie maker and former—for preparing cookies

CAUTION: Always use only one matching set of tools. For mincing and mixing only use one grinding disc at a time.

Select the grinding disc according to the consistency of your foods and your liking.

- Select the coarse grinding disc for firm foods, and for making coarse sausages.
- Select the fine grinding disc for tender foods.
- To get a really fine consistency (e.g. for kebbe), process the foods several times, beginning with the coarse grinding disc. Then use the fine grinding disc for the second or third run.

Example: For steak tartar, mince the meat with the coarse grinding disc twice.

Tips for Best Results

Only process edible foods that are not off and not over-stored. Only use meat that is really fresh! Additionally, process meat directly before consuming or cooking it. Even in the refrigerator, chopped meat is highly perishable.

Do not process very hard, very fibrous, or too large pieces of food (e.g. bones, gristle, thick sinews, seeds, nuts, stringy stalks, hard shells, etc.). Cook hard vegetables, and always remove any uneatable parts completely, before processing the food.

Cut the food into suitable pieces that can be inserted effortlessly in the feed tube. When processing larger amounts of food, prepare the food in portions that can be processed within 2 or 3 minutes. In between times, switch off the mincer (ON/OFF button) to let the motor cool down. In the meantime, you can prepare the next portion.

Cut meat and food of similar consistency in strips (ca. 10 cm in length and 2 cm thick). Cut food that is somewhat firmer in 1 cm cubes (at the maximum).

If the motor agitates too slowly and is about to get stuck, cut your food to smaller pieces, and/or cook firm food (e.g. vegetables), before processing. Slow down your work-speed.

Add onions and finely grinded spices, while mincing the foods for getting an even mixture. However, hard spices (e.g. pepper, nutmeg, etc.) must be grinded in a mill, before processing with the mincer. It is a good idea to fry onions for minced pork before processing. This way, onions are more flavoury and wholesome.

Operation

WARNING: The mincer is intended for mincing food. For this, the appliance is equipped with sharp-edged knives and other electrically driven moving parts. **Do not insert your hands or any foreign objects (e.g. cooking utensils) in the feed tube, or outlet of the cutter housing while the appliance is connected to the power supply, to avoid risks of injuries.**

Always switch off the ON/OFF button first, then unplug the appliance, before assembling or disassembling any parts. Before operation, always ensure that you have assembled the appliance completely and correctly according to the instructions in this booklet, and that there are no foreign objects in the feed tube. Carefully remove hard, uneatable parts of your foods (e.g. bones, gristle, sinews, seeds, stalks, hard shells) completely, before mincing.

Do not place clothes, tissues or any other foreign objects on or under the appliance during operation. Do not place the appliance over a power cord. Only use the provided pusher with the appliance. Do not use any hard or sharp-edged objects (e.g. forks, knives), to avoid damage to the appliance. Do not cut your foods on the tray of the appliance. Do not use violence!

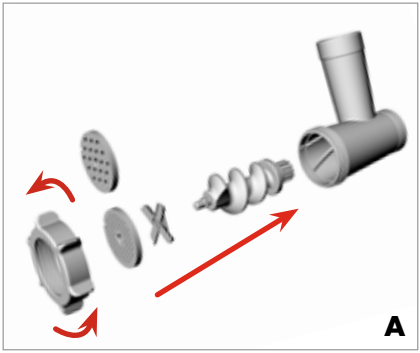
WARNING: The work space has to be easily accessible, solid, even, dry and of sufficient size. The mincer should only be set up on a firm level work surface. **Never** place the appliance close to the edge of the working area. Ensure that the power supply cable does not hang down from the work surface as it could be easily pulled, particularly by small children, thereby causing serious accidents. Do **not** put any cloth or napkins underneath the appliance to avoid endangering by fire and electric shocks. **Never** place the appliance on paper towels or uneven working areas. The air has to able to circulate.

IMPORTANT: Always ensure that the plug is not connected to the power outlet before assembling or disassembling the appliance.

Place the mincer on a flat, dry surface such as a table top.

Assembling for mincing

1. Take the worm housing into the right hand and insert with your left hand the worm inside the worm housing. (Picture A) The side of the worm with the plastic end has to face the worm housing when putting it inside the worm housing. The worm is correctly assembled when the plastic end of the worm stands a few millimetres out of the worm housing. Take the cutter blade and attach it to the worm. The rounded side of the blade must face the worm when attaching it to the axis of the worm. Ensure the square opening of the cutter blade fits over the four cornered shaft of the worm.



WARNING: The blades of the crossed-blade knife are very sharp. Pay attention when you handle the crossed-blade knife.

ATTENTION: Never use the cutter blade and the grinding disc together with the attachments. How to work with the attachments is explained further back in the instructions.

Mount the grinding disc on the cutter blade. The arresting pin must lock precisely into the corresponding recesses.

IMPORTANT: If the tools overlap the edges of the worm housing the worm is not placed properly inside of the worm housing. Turn the worm a little bit to make it fit inside but do not use force. If mounted correctly the grinding disc stands out approx. 2 mm of the front of the worm housing and the axis of the worm stands out 2 mm of the grinding disc.

Firmly screw the closing ring on the worm housing and tighten by hand.

ATTENTION: Do not use any tools, for tightening the screw and pay attention not to cant the screw. If the screw cants the screw thread gets damaged. If the screw does not turn easily put some sunflower oil (or other edible oil) on the screw.

2. Firmly secure the worm housing in the opening for the drive shaft. The small end of the worm housing has to face the mincer (picture B). Incline the worm housing a little bit to the right, when assembling it. When the worm housing is fitted all the way into the opening of the drive shaft the release button sinks into the motor housing. Turn the worm housing counter clockwise until the shaft is facing upright and is locked into place.

Note: When the worm housing is securely attached you can hear a click sound and the release button comes out of the recess again.

3. Press the feed pan onto the worm housing (picture C).

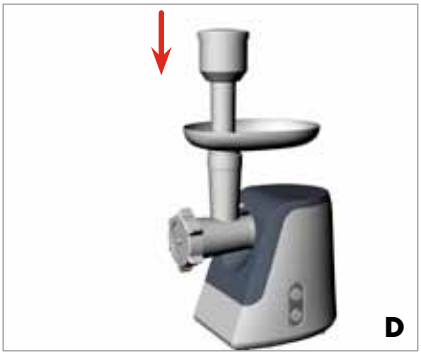
4. Place the pusher into the opening of the feed chute (picture D).

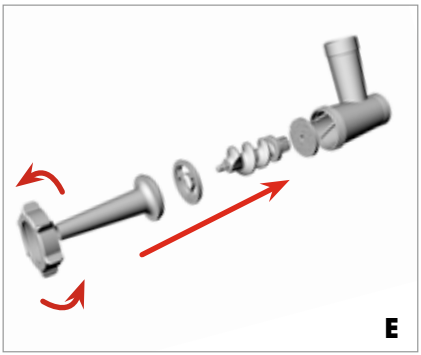
The appliance is ready for operation.

Assembling for making sausages

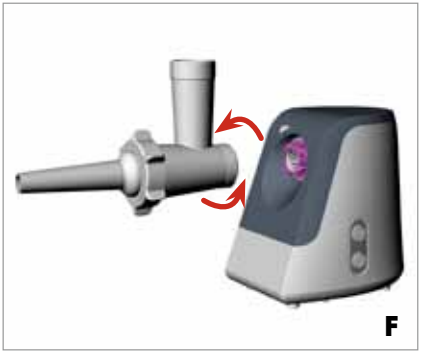
B

C


D

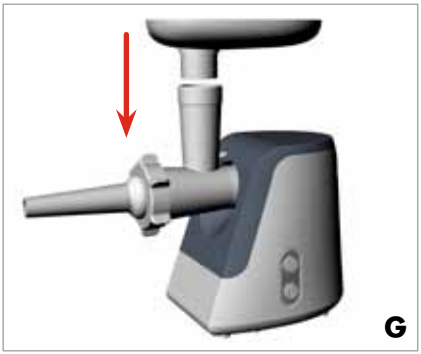

E

1. Take the worm housing into the right hand and insert with your left hand the worm inside the worm housing. (Picture E) The side of the worm with the plastic end has to face the worm housing when putting it inside the worm housing. The worm is correctly assembled when the plastic end of the worm stands a few millimetres out of the worm housing. Take the adaptor disc. The small end with the recess has to face the worm when attaching. If necessary turn the adaptor disc a little bit until the arresting pin of the worm housing locks precisely into the corresponding recesses of the adaptor disc.


F

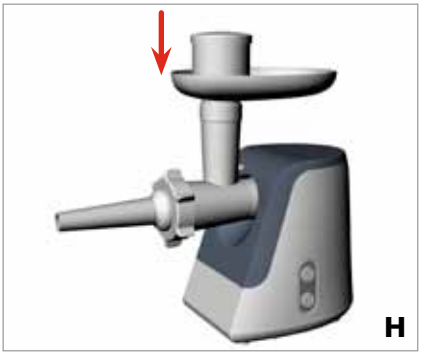
IMPORTANT: If the tools overlap the edges of the worm housing the worm is not placed properly inside of the worm housing. Turn the worm a little bit to make it fit inside but do not use force. If mounted correctly the adaptor disc is aligned with the front of the worm housing and the axis of the worm stands out 2 mm of the adaptor disc.

Place the sausage attachment on the worm housing and fit the closure ring over the sausage attachment. Firmly screw the closing ring on the worm housing and tighten by hand.


G

ATTENTION: Do not use any tools, for tightening the screw and pay attention not to cant the screw. If the screw cants the screw thread gets damaged. If the screw does not turn easily put some sunflower oil (or other edible oil) on the screw.

2. Firmly secure the worm housing in the opening for the drive shaft. The small end of the worm housing has to face the mincer (picture F). Incline the worm housing a little bit to the right, when assembling it. When the worm housing is fitted all the way into the opening of the drive shaft the release button sinks into the motor housing. Turn the worm housing counter clockwise until the shaft is facing upright and is locked into place.

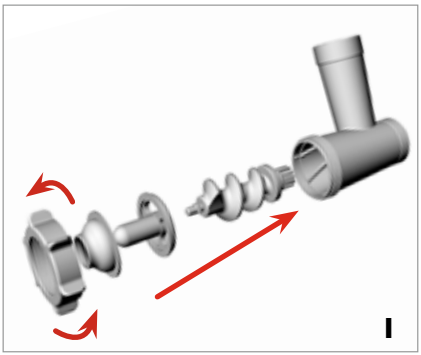

H

Note: When the worm housing is securely attached you can hear a click sound and the release button comes out of the recess again.

3. Press the feed pan onto the worm housing (picture G).

4. Place the pusher into the opening of the feed chute (picture H).

The appliance is ready for operation.


I

Assembling for making kebbe

1. Take the worm housing into the right hand and insert with your left hand the worm inside the worm housing (picture I). The side of the worm with the plastic end has to face the worm housing when putting it inside the worm housing. The worm is correctly assembled when the plastic end of the worm stands a few millimetres out of the worm housing. Take the plastic finger. The flat end with the recess has to face the worm housing when attaching. If necessary turn the plastic finger a little bit until the arresting pin of the worm housing locks precisely into the corresponding recesses of the plastic finger.

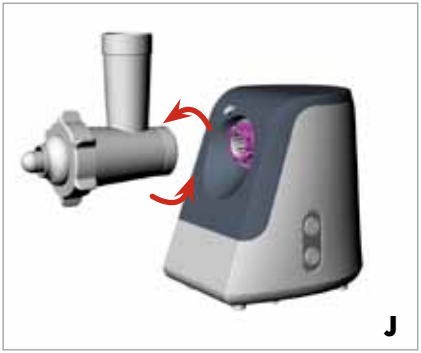
IMPORTANT: If the tools overlap the edges of the worm housing the worm is not placed all the way inside of the worm housing. Turn the worm a little bit to make it fit inside but do not use force. If mounted correctly the plastic finger is aligned with the front of the worm housing and the axis of the worm stands out 2 mm of the grinding disc.

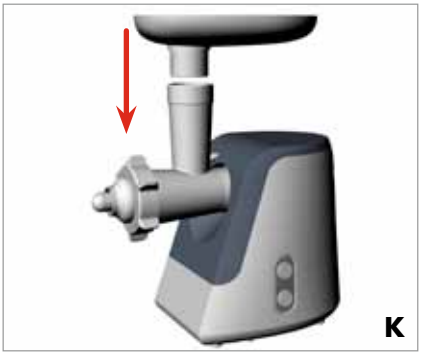
Place the cone on the worm housing and fit the closure ring over the cone. Firmly screw the closing ring on the worm housing and tighten by hand.

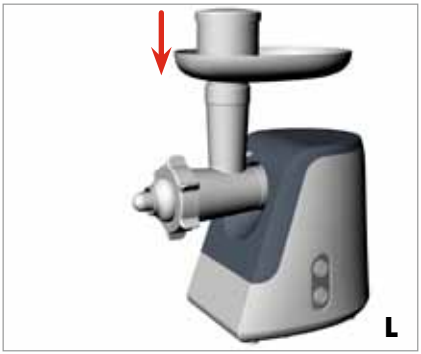
ATTENTION: Do not use any tools, for tightening the screw and pay attention not to cant the screw. If the screw cants the screw thread gets damaged. If the screw does not turn easily put some sunflower oil (or other edible oil) on the screw.

2. Firmly secure the worm housing in the opening for the drive shaft. The small end of the worm housing has to face the mincer (picture J). Incline the worm housing a little bit to the right, when assembling it. When the worm housing is fitted all the way into the opening of the drive shaft the release button sinks into the motor housing. Turn the worm housing counter clockwise until the shaft is facing upright and is locked into place.

Note: When the worm housing is securely attached you can hear a click sound and the release button comes out of the recess again.


J


K


L

3. Press the feed pan onto the worm housing (picture K).

4. Place the pusher into the opening of the feed chute (picture L).

The appliance is ready for operation.

Assembling for making cookies

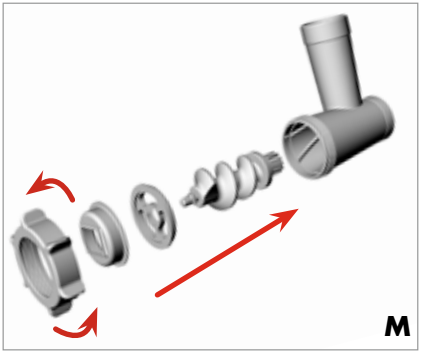
1. Take the worm housing into the right hand and insert with your left hand the worm inside the worm housing. (Picture M) The side of the worm with the plastic end has to face the worm housing when putting it inside the worm housing. If the worm is correctly assembled when the plastic end of the worm stands a few millimetres out of the worm housing. Take the adaptor disc. The small end with the recess has to face the worm when attaching. If necessary turn the adaptor disc a little bit until the arresting pin of the worm housing locks precisely into the corresponding recesses of the adaptor disc.

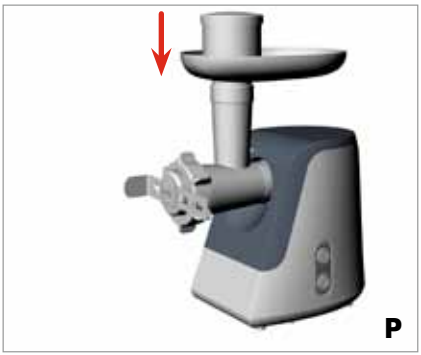
IMPORTANT: If the tools overlap the edges of the worm housing the worm is not placed properly inside of the worm housing. Turn the worm a little bit to make it fit inside but do not use force. If mounted correctly the adaptor disc is aligned with the front of the worm housing and the axis of the worm stands out 2 mm of the grinding disc.

Place the cookie attachment on the worm housing. The flat end has to face the worm housing when attaching. Fit the closure ring over the cookie attachment. Firmly screw the closing ring on the worm housing and tighten by hand.

ATTENTION: Do not use any tools, for tightening the screw and pay attention not to cant the screw. If the screw cants the screw thread gets damaged. If the screw does not turn easily put some sunflower oil (or other edible oil) on the screw.

2. Firmly secure the worm housing in the opening for the drive shaft. The small end of the worm housing has to face the mincer (picture N). Incline the worm housing a little bit to the right, when assembling it. When the worm housing is fitted all the way into the opening of the drive shaft the release button sinks into the motor housing. Turn the worm housing counter clockwise until the shaft is facing upright and is locked into place.





Note: When the worm housing is securely attached you can hear a click sound and the release button comes out of the recess again.

3. Press the feed pan onto the worm housing (picture O). Slide the cookie former into the cookie attachment and choose the desired cookie shape. Ensure the handle is facing away from the attachment when sliding it in otherwise you cannot use the cookie shape that is the closest to the handle.

4. Place the pusher into the opening of the feed chute (picture P).

The appliance is ready for operation.

Mincing meat

The mincer operates absolutely dependently and clean. If any problems should occur while operating act upon instructions ›Trouble shooting‹.

WARNING: For the case that liquid runs over the mincer while operating turn the mincer off immediately and pull the plug. Clean and dry the appliance according to the instructions ›Care and cleaning‹.

Tip: If you use special mince recipes you can mix the ingredients (for example steamed onions or spices) with the meat before mincing. This way the ingredients get mixed really well. Use the medium grinding disc when making tartar and mince the ingredients twice.

IMPORTANT: The mincer cannot mince hard or stingily ingredients (for example: bones, nuts, ginger). If you use hard ingredients like onions or carrots, you have to steam them before adding them to the meat. Place a dry towel beside the mincer to dry off overrunning liquids.

1. Cut the meat into stripes (10 cm long and 2cm wide) that will fit in the feed chute and remove hard parts like bones, shells or stems.

2. Assemble the appliance as described in ›Assembling the appliance‹ and place a plate or dish in front of the worm housing.

WARNING: Always make sure that the mincer is turned off before plugging in the power supply.

3. Plug the power supply cable into a mains socket and switch on the mincer.

WARNING: Never hold your face or other body parts over the feed chute when the motor is running because little pieces of food could be thrown out of the feed chute. Never push the food into the feed chute with your fingers or put foreign substances (hair, towels, cutlery) into the feed chute. Always use the pusher for this purpose!

4. Press the ON/OF button to engage the appliance and place the prepared food onto the tray.

5. Slowly feed the meat pieces into the feed chute and push down with the pusher. Do not apply excessive force when pushing down the pusher. Only use the pusher to press down the meat. Never use your fingers

IMPORTANT: Operate in a slow and constant pace. **Do not** try to rush the procedure by pushing down the meat with force. This way the worm might get blocked and stops operating. If no meat is coming out the worm housing even though there is still meat in the feed chute turn the mincer off (pressing the on and off button first and then the power button) and work according to the instructions ›Trouble shooting guide‹.

IMPORTANT: Do not let the motor run permanently for longer then 3 minutes to avoid overheating. After 3 minutes turn off the appliance and let the motor cool down before continuing operation.

In the case of overloading the motor, the overheat protection will automatically cut off the power supply. Act upon the instructions in ›Power switch / overheat protection‹.

6. As soon as the last bit is minced turn the appliance off (ON/OFF button) and disconnect the appliance from the power outlet.

7. Clean and disassemble the appliance right after use and make sure that no leftover food dries up on the appliance. Work according to the instructions ›Care and cleaning‹.

Making sausages

1. Prepare the meat according to the instruction ›Operating- Mincing meat‹. Season the meat as desired.

2. Assemble the sausage attachment according to the instruction ›Assemble for making sausages‹.

3. Soak the sausage skin for 10 minutes in lukewarm water. Slide the sausage skin over the sausage attachment.

4. Place the seasoned and minced meat again onto the tray and turn on the appliance withe the ON/OFF button.

Tip: If the skin gets stuck to the sausage attachment, wet it with some water.

5. As soon as the last bit has run through the appliance turn the appliance off (pressing the on and off button first and then the power button) and unplug the appliance.

6. Clean and disassemble the appliance right after use and make sure that no leftover food dries up on the appliance. Work according to the instructions ›Care and cleaning‹.

Making kebbe

Ingredients for the filling:

100 g	mutton, once or twice minced with the mincer
1 ½	tablespoon olive oil
1 ½	tablespoon fine chopped onions
1/3	teaspoon grounded pimento
½	teaspoon salt
1 ½	tablespoon flour

Ingredients for the wrapping:

at least 450 g fatless meat of mutton, calf or beef
the most 150-200 g flour*

1	teaspoon grounded pimento
1	teaspoon grounded nutmeg
1	pinch of chilli powder
1	pinch of pepper

*The consistency of the wrap is better if you use less flour and more meat.

1. Prepare the filling: Steam the onions. Mince the meat once or twice with the mincer and then mix the ingredients.

2. Prepare the wrapping: Mince the meat for the wrapping 3 times in total. For the first mincing procedure use the medium grinding disc then use the fine grinding disc. After mixing all the ingredients for the wrapping mince it one more time with the medium grinding disc.

3. Unscrew the closing ring and take out the grinding disc and crossed-blade knife. Operate according to the instructions ›disassembling‹ the appliance.

WARNING: Do not cut yourself removing the crossed-blade knife.

4. Assemble the appliance this time using the kebbe attachments (Refer to ›Assembling for making kebbe‹).

ATTENTION: Never assemble the appliance with the kebbe attachment and the crossed blade knife with the grinding disc.

5. Process the wrapping mixture in the mincer with the attached chopper attachments. The finished product will be one long wrapping. Cut the wrapping into convenient seize.

6. Freeze the wrapping shortly.

7. Fill the wrapping with the filling mixture and fry the wraps with some olive oil until it has the favoured browning.

Making cookies

1.Prepare the pastry for your cookies according to your recipe. Possibly, place the pastry in the refrigerator for about ½ hour.

2.Assemble the mincer for making cookies with separator disc, cookie attachment, and cookie former (see: ›Assembling for making cookies‹).

3.Place the pastry on the tray of the mincer.

4.Insert the plug of the mincer in the power outlet, switch ON the appliance (power switch and ON/OFF button), and then use the pusher to gently push the pastry into the feed tube.

5.After processing your pastry, switch OFF the appliance (ON/OFF switch and power switch). Then unplug the appliance.

6.Clean the appliance according to the instructions in section Care and Cleaning. Always clean the appliance immediately after operation. Do not leave any food dry on the appliance.

7.Bake the cookies according to your recipe.

Solving Problems

If any problems occur during operation, you will find solutions in the following table. Additionally, you can contact your vendor.

Problem	Possible Cause	Solution
The motor does not work, the indicators are dark.	The appliance is not live.	Insert the power plug in the power outlet.
	The power switch is switched OFF.	Switch on the power switch.
	The circuit breaker is activated.	Press the red button at the bottom of the appliance.
The motor does not work, the buttons are illuminated.	The overheat protection switched off the appliance.	Let the motor cool down (See: ›Overheat protection‹).
	The cutter housing is blocked.	Switch to reverse operation for a moment (See: ›Clearing a blocking – reverse operation‹)
The reverse operation does not work. The ON/OFF button is illuminated blue.	You cannot start reverse operation, while forward operation is switched on.	Switch off the ON/OFF button. This button must be illuminated white to activate reverse operation. Try again.
The motor works too slowly.	The cutter housing is blocked.	Switch to reverse operation for a moment (See: ›Clearing a blocking – reverse operation‹).
	You push down the pusher too violently.	Decrease the pressure of pushing.
	Too hard parts are still in the foods.	Remove any hard parts before processing your foods.
	The food is too hard.	Only process foods that have a similar consistency as meat. Cook hard vegetables before processing. Cut the food in smaller pieces.
Juice drips from the cutter housing.	The food is too watery.	Do not process food that is too juicy. Dab dry before processing.

Clearing a blocking – reverse operation

CAUTION: Do not operate the motor in reverse direction for more than a few seconds. Reverse operation moves the foods to the motor housing. Thus, foods and juices could run into the gear hole of the motor housing.

If the blockage of the worm shaft is not cleared away after a short moment of reverse operation, switch off the appliance via the ON/OFF button and power switch, then unplug and clean the appliance according to the instructions in chapter ›Care and Cleaning‹.

Reverse operation is only intended for loosening blocked foods in the worm shaft by moving the worm shaft in opposite direction for a short moment.

To activate reverse operation:

1. First switch off the motor via the ON/OFF button. Reverse operation is only available with the motor switched off and the power switch on.

2. Press and hold down the REVERSE button. The reverse operation starts immediately. In general, to release stuck food in the cutter housing, it is sufficient to operate the motor in reverse direction for just a moment.

3. You can switch off the reverse operation of the motor any time by releasing the button.

If the motor gets stuck again or reverse operation does not work, switch off the appliance completely (ON/OFF button), unplug and clean the appliance according to the instructions in chapter ›Care and cleaning‹. However, if the problem persists, slow down working and cut your foods to smaller pieces, before processing in the mincer.

Overheat protection

This appliance is equipped with an overheat protection that will automatically shut off the appliance in case of overheating.

If your appliance suddenly stops running act upon the instructions ›Power switch / overheat protection‹.

Slow down your work-speed and use smaller portions. Regularly, switch off the appliance in between times for 15 minutes. Please contact you vendor or an authorized service centre, if the overheat protection is activated too often, anyhow.

Care and Cleaning

WARNING: Do not insert your hands or any foreign objects in the feed tube or outlet of the cutter housing, while the appliance is connected to the power supply.

The cutter blade is sharp-edged. Handle with care to avoid cutting your fingers.

Do not place or immerse the motor housing or power cord in water or any other liquids. Do not spill any liquids on the motor housing or power cord. Do not pour any liquids in the feed tube, while the cutter housing is assembled to the motor housing. Always disconnect the cutter housing from the motor housing, before assembling or disassembling any tools or removing stubborn blockages.

Do not place the appliance or any part of it in an automatic dishwasher.

Do not leave any food dry up on the appliance or any parts of it to prevent a build up of dried-on foods. Always clean the appliance after each use according to the following instructions.

Disassembling the appliance

WARNING! Always switch off the ON/OFF button and power switch, wait until the motor comes to complete standstill, and unplug from power outlet, before disassembling or cleaning the appliance.

1. Switch off the ON/OFF button and power switch, wait until the motor comes to complete standstill, and unplug from power outlet.

2. Remove the pusher. Then lift the tablet upwards to remove it.

3. Grasp the cutter housing with one hand, then press the release button near the gear hole in the front plate of the appliance. (See: ›Knowing Your Design Mincer Plus‹)

4. With the release button pressed, unlock the cutter housing by turning it clockwise. Then pull the cutter housing out of the motor housing.

5. Unscrew the screw ring.

6. Hold the cutter housing close over a plastic bowl or kitchen sink and carefully turn the cutter housing with the outlet downwards. This way, the parts within the cutter housing will fall out. Possibly, for this you must impress the gear of the worm shaft in the cutter housing.

Cleaning the appliance

WARNING: The edges of the cutter blade are very sharp. Handle with care to avoid injuries.

Do not use any abrasive cleaners, cleaning pads (e.g. metal scouring pads), or any corrosive chemicals (e.g. bleach) for cleaning the appliance or any parts of it, to avoid damage to the surfaces. Do not immerse the motor housing or power cord in water or any other liquid. Do not spill or drip any liquids on the motor housing, or on the power cord to avoid risk of fire and electric shock. Do not use violence!

Do not place the appliance or any part of it in an automatic dishwasher!

1. Clean pusher, tablet, cutter housing, worm shaft, and screw ring, as well as any used tools with warm dish-water and a nylon brush. If there are any tools within the pusher, take the tools out first. Stubborn residues on the surfaces can be removed better by soaking in warm dishwater for some minutes.

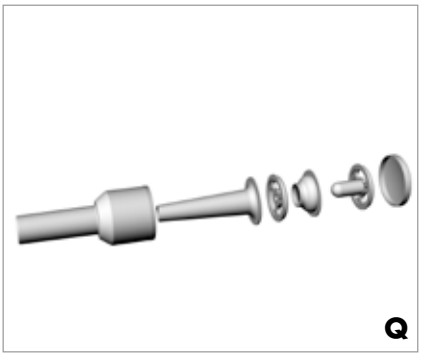
2. Moisture a clean cloth or soft sponge with a little warm dishwater and carefully wipe the exterior of the appliance and the power cord.

WARNING: Always ensure that the appliance and all parts of it are out of reach of young children.

3. Thoroughly dry the motor housing and all parts, and let dry naturally for about half an hour out of reach of young children.

4. It is good advice to lubricate the grinding discs and cutter blade with some vegetable oil.

Storage



WARNING: Always switch off completely (ON/OFF button and power switch), unplug and clean the appliance and all its parts before storing (see: ›Care and Cleaning‹).

Ensure to store the appliance where it is clean, dry and safe from frost, direct sunlight and inadmissible strain (mechanical or electric shock, heat, moisture) and where it is out of reach of young children. Place the appliance on a clean and stable surface, where it cannot fall. Do not place any hard or heavy objects on the appliance or any part of it.

Always handle the power cord with care. Power cords may never be knotted, twisted, pulled, strained or squeezed.

Do not use any parts or tools of the appliance for any other purpose than operating the appliance. It is a good advice to store the parts and accessories of the appliance with the appliance.

1. Always clean the appliance and its parts before storage (see: ›Care and cleaning‹).

2. It is good a advice to reassemble the cutter housing with cutter blade and a grinding disc before storage, (See: ›Assembling the appliance‹) to avoid injuries by the cutter blade.

3. Additionally, you can insert some tools in the pusher (see picture Q). For this, remove the cover of the pusher and place the tools into the interior, as shown in the figure. Then insert the pusher in the feed tube of the cutter housing.

4. Carefully roll up the power cord without knotting or bending it. Then place the power cord in the cord compartment in the bottom of the motor housing.

CAUTION: Do not carry the appliance by the tray or cutter housing. To move the motor housing, always grasp it at both sides near the bottom.

5. Grasp the motor housing with both hands at its sides, and place it and all parts and tools on a suitable surface, where it cannot fall, and is out of reach of young children.

Notes for disposal

Dispose of the appliance and packaging must be effected in accordance with the corresponding local regulations and requirements for electrical appliances and packaging. Please contact your local disposal company.

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities. Contact your local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being. When replacing old appliances with new once, the retailer is legally obligated to take back your old appliance for disposal at least for free of charge.

Information and service

Please check www.gastroback.de for further information. For technical support, please contact Gastroback Customer Care Center by phone: +49 (0)4165/22 25-0 or e-mail: info@gastroback.de.

Warranty

We guarantee that all our products are free of defects at the time of purchase. Any demonstrable manufacturing or material defects will be to the exclusion of any further claim and within warranty limits of the law free of charge repaired or substituted. There is no warranty claim of the purchaser if the damage or defect of the appliance is caused by inappropriate treatment, over loading or installation mistakes. The warranty claim expires if there is any technical interference of a third party without an written agreement.

The purchaser has to present the sales slip in assertion-of-claim and has to bear all charges of costs and risk of the transport.